

Steam is usually produced in steam irons by dispensing small quantities of water from a water reservoir through a restricted orifice into a steam chamber formed by the top surface of the sole plate and a cover plate which covers and is sealed to a portion of the sole plate. In a domestic iron, typical steam production rates are on the order of 1 to 15 grams of steam per minute. Since small quantities of water are used to produce steam within the typical range of flow rates, small differences in the size of the orifice can make substantial differences in the steam flow rates. A substantial number of cooperating parts is typically required to achieve reliable adjustments to the steam production rates in prior iron constructions. The cost of the steam production control mechanism adds significantly to the overall cost of a steam iron.

Various portable electric grilling appliances, including waffle makers, of the general type described above have been marketed for many years. In addition, commercial waffle makers have been available which have two heating units mounted on a stanchion or base. These have an upper heating unit and a lower heating unit. A handle attached to the upper heating unit is raised to open the grilling chamber in order to pour a batter

onto the lower grill. Thereafter, the grilling chamber is closed and the two heating units are rotated to invert the two heating units.

A portable household waffle maker has also been advertised which is constructed so that it can be turned upside down during use to spread waffle batter onto both grill plates thereof.

Grilling appliances, when used, occupy a significant area of counter space because of their relatively large square area or "footprint." The relatively large area can present a storage problem and it has been recognized that such appliances can advantageously occupy less storage space if stored on an edge in a vertical rather than in a horizontal orientation. However, when a typical grilling appliance that has two relatively pivotal heating units is placed on an edge, the two heating units tend to fall away from one another and at least one of them typically falls to a generally horizontal position. Various clamping systems have been suggested and used to clamp together the two heating units of a grilling appliance having two heating units so that the heating appliance can be stored on an edge. Such clamping systems may be useful but add to the cost of manufacturing a heating appliance and, if separate from the heating appliance, are easily misplaced and can become a source

of irritation to the purchaser of the heating appliance.

Amend the paragraph beginning page 4, line 6, as follows:

A grilling appliance in accordance with this invention comprises two heating units which are hinged together so that one of the heating units can overlie the other heating unit to provide a grilling chamber. The two heating units have substantially the same exterior appearance and both are designed to function as either the top heating unit or the bottom heating unit. In one aspect of this invention, the two heating units are substantially symmetrical about a horizontal plane extending between them when the heating [[elements]] units are arranged one on top of the other. The user of the appliance is induced thereby to realize that either heating unit could be placed on top and other on the bottom.

Amend the paragraph beginning page 4, line 18, as follows:

In another aspect of this invention, the two heating [[elements]] units are provided with plural feet, which may or may not include anti-slip foot pads, that project outwardly from the outer shell of each heating appliance. This provides another visual indication to the user that either one of the two heating units could be on the bottom and the other on the top.

Amend the paragraph beginning page 11, line 12, as follows:

Further in accordance with this invention, the waffle maker 20 may be stored in an upright orientation as viewed in [[FIG. 10]] FIG. 11. To overcome the tendency for one or both of the heating units 22 and 24 to pivot to an open position when they are upright, the rear walls, designated 90, of the heating units 22 and 24 are each provided with two small, rearwardly-extending projections 92 spaced apart such that the major portion of the weight of the two heating units 22 and 24 is located between the projections 92 on the heating unit 22 and the projections 92 on the heating unit 24. With this construction, the heating units 22 and 24 have a natural tendency to pivot toward one another about imaginary lines passing through the respective pairs of projections 92 on the two heating units 22 and 24 so that they tend remain erect in the upright orientation thereof shown in [[FIG. 10]] FIG. 11.